

# a'la žubr

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.9 kg (79.6%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (10.2%)	78 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	60 min	6.1 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	2.95 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	25 min	2.95 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	23 g	---